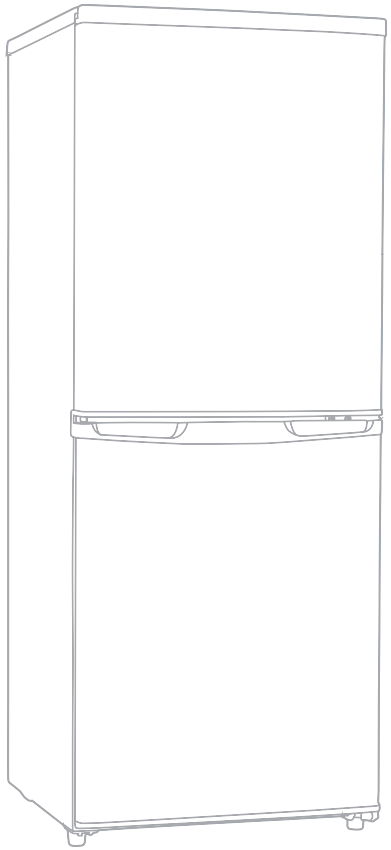
How to use your new No Frost Fridge Freezer



Model MC55224FF - MC55224FFS

Fridgemaster®

SAFETY

WARNING
IT IS HAZARDOUS FOR ANYONE OTHER THAN AUTHORISED SERVICE PERSONNEL TO CARRY OUT SERVICING OR REPAIRS WHICH INVOLVE THE REMOVAL OF COVERS.

TO AVOID THE RISK OF AN ELECTRIC SHOCK DO NOT ATTEMPT REPAIRS YOURSELF.

Locks

If your refrigerator is fitted with a lock, to prevent children being entrapped keep the key out of reach and not in the vicinity of the appliance. If disposing of an old refrigerator, break off any old locks or latches as a safeguard.

The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

CE marking certifies that this appliance conforms to:
Low Voltage Equipment - 73/23/EEC & 93/68EEC
Electromagnetic Compatibility - 89/336/EEC, 92/31EEC & 93/68EEC

Information concerning disposal

Disposal of packaging

The packaging protects your appliance from damage during transit. Please contribute to a better environment by disposing of the packaging materials in an environmentally friendly manner.

Observe local environmental standards when disposing of packaging material for recycling purposes.

Please ask your dealer or inquire at your local authority about current means of disposal.

Keep packaging materials out of the reach of children! It can become a choking or suffocation hazard.

Disposal of your old appliance

Old appliances are not worthless rubbish! Recycling old appliances can reclaim valuable raw materials.

This appliance has been identified in accordance with the European directive 2002/96/EC on Waste Electrical and Electronic Equipment – WEEE.

The directive requires that old household electronic appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers may take their old appliances to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal. Up to date information concerning options for disposing of your old appliance and packaging from the new one can be obtained from your local council office.

Redundant appliances:

Cut off the mains plug and discard it. Refrigerators contain refrigerants and the insulation contains gases. Refrigerant and gases must be disposed of properly.

Ensure the tubing of the refrigerant circuit is not damaged prior to proper disposal.

SAFETY

Safety and warning information

Before you switch ON the appliance

Please read the operating and installation instructions carefully. They contain important information on how to install, use and maintain the appliance. Keep all documentation for subsequent use or for the next owner.

Technical safety

This appliance contains a small quantity of environmentally friendly but flammable R600a refrigerant. Ensure that the tubing of the refrigeration circuit is not damaged during transportation and installation. Leaking refrigerant may ignite.

If damage has occurred
- Keep naked flames and/or ignition sources away from the appliance.
- Pull out the mains plug.
- Thoroughly ventilate the room for several minutes.
- Notify customer services.

The more refrigerant an appliance contains, the larger the room must be. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small. The room must be at least 1m³ per 8 g of refrigerant.
The amount of refrigerant in your appliance is indicated on the rating label on your appliance.

Important information when using the appliance

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or experience or knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Never use electrical appliances inside the refrigerator (e.g. heater, electric ice maker, etc.). Explosion hazard!
- Never use a steam cleaner to clean the appliance. The steam may penetrate electrical parts and cause a short circuit. Risk of electric shock!
- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliances. Explosion hazard!
- Do not stand or support yourself on the base, drawers or doors, etc.
- Before defrosting and cleaning the appliance, pull out the mains plug or switch off the fuse. Do not pull out the mains plug by tugging the cable.
- Commercially frozen pre-packed food should be stored in accordance with the frozen food manufacturers instruction.
- Bottles containing a high percentage of alcohol must be sealed and stored in an upright position.
- Keep plastic parts and the door seal free of oil and grease. Otherwise, the plastic and door seal will become porous.
- Never cover or block the ventilation openings for the appliance.
- Do not store bottled or canned drinks (especially carbonated drinks) in the ice compartment. Bottles and cans may explode!
- Never put frozen food, or ice cubes, straight from the ice compartment into your mouth. Risk of frost burns to the lips and tongue!
- Avoid prolonged touching of frozen food, ice or the inner freezer walls or tubing etc. Risk of frost burns to the skin.
- Do not scrape off frost or stuck frozen food with a knife or pointed object. You could damage the refrigerant tubing. Leaking refrigerant may ignite. Only use a plastic scraper.
- In the case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning to the appliance.
- When the appliance is unplugged please wait for 5 minutes before plugging it in again. Otherwise, the compressor will be overloaded.
- Do not use electrical appliances such as a hairdryer or heaters near your refrigerator.
- Do not store inflammable gases or liquids inside your refrigerator.

Children in the household

- Keep children away from the packaging and its parts. Danger of suffocation from folding cardboard and plastic film!
- Do not allow children to tamper with the controls or play with the appliance. It is not a toy. Under no circumstances should children be allowed to sit on the bins or hang from the door.
- If the appliance features a lock, keep the key out of the reach of children.

General requirements

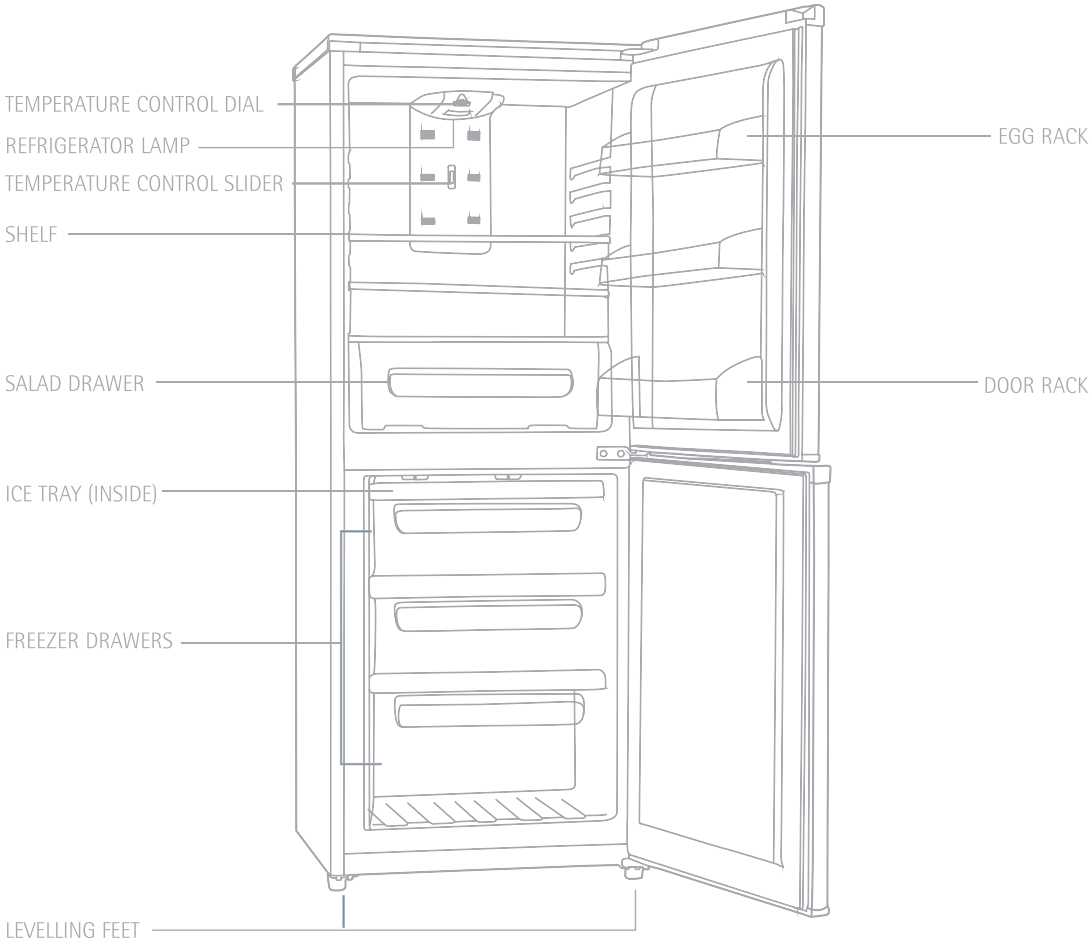
- The appliance is designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must be used to store food products by adults only and according to the instruction manual.
- Try to avoid keeping the door open for long periods or opening the door too frequently in order to conserve energy.
- Do not fill the appliance with too much food: cold air must circulate freely for food to be preserved properly.

GETTING TO KNOW YOUR FRIDGE FREEZER

Before use

Please read these instructions carefully before using your new Fridgemaster fridge freezer. The fridge freezer is for indoor and domestic use only.

Please keep this instruction Book in a safe place for future reference.



INSTALLATION

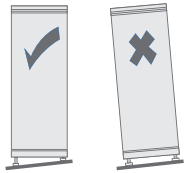
Location

When selecting a position for your fridge freezer, you should make sure the floor is flat and firm, and the room is well ventilated with an average room temperature of between 16°C and 43°C. Avoid locating your fridge freezer near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight. Never place the fridge freezer in a wall recess or into fitted cabinets or furniture.

When your fridge freezer is working, the sides may become warm. Your fridge freezer should be positioned so there is 7.5cm (3") free space at the rear, 10cm (3.9") at the sides and 10cm (3.9" above.You should leave sufficient space so the door can be opened160°. The fridge freezer door can be opened to the right or left, depending on the location which suits you. See page 8 if you want to reverse the door swing. Do not drape the fridge freezer with any covering.

Levelling the fridge freezer

The fridge freezer has an adjustable foot at the front and two castors at the back to assist with moving. Once the fridge freezer is put in its final location, make sure it is level; use the levelling foot at the front. If the fridge freezer is not level, the doors and magnetic seal alignments will be affected.



Cleaning before use

Remove all securing tape. Wipe the inside of the fridge freezer with a weak solution of bicarbonate of soda, then rinse with warm water using a wrung-out sponge or cloth. Wipe completely dry before replacing the shelves and baskets. You can clean the fridge freezer externally with wax polish.

If you require more information refer to CLEANING on page 9.

Before plugging in YOU MUST

Check that you have a socket which is compatible with the plug supplied with the fridge freezer. If not, see the section called Electrical Connections on page 11.

Before switching on!

DO NOT SWITCH ON UNTIL FOUR HOURS AFTER MOVING THE FRIDGE FREEZER. The coolant fluid needs time to settle.

Before using your fridge freezer

Before placing any food in your fridge freezer, turn the fridge freezer on and wait for 24 hours to make sure it is working properly and to allow the fridge freezer to reach the correct temperature. Always follow the storage instructions on the food packaging.

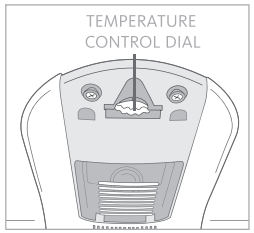
USING YOUR FRIDGE FREEZER

Switching on your fridge freezer

1. Before your fridge freezer is plugged in, open the fridge door and adjust the thermostat control to the highest setting.
2. Once the fridge freezer has cooled down, adjust the thermostat control to a suitable setting.

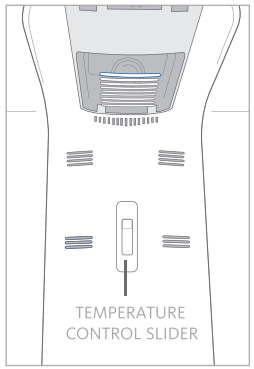
Adjusting the temperature

To change the internal temperature of the fridge freezer, use the control dial located inside the fridge. The recommended setting is between 3 and 4 for normal use. The fridge freezer may not operate at the correct temperature if it is in a particularly hot or cold room or if you open the doors very often.



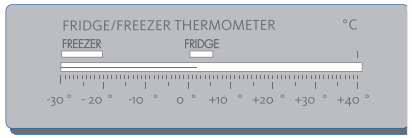
Temperature control slider

The temperature control slider is used to adjust the air flow in the fridge. With the slider in the UP position, the volume of cold air is reduced and in the DOWN position, the volume of cold air is increased. If you require the food to cool faster, position the slider in the DOWN position. For normal operating use, keep the slider in the middle position.



Is the fridge freezer cold enough?

If you are concerned that your fridge freezer is not being kept cold enough, and wish to check the temperature, you will need a special fridge thermometer available from most supermarkets and hardware shops. Place the thermometer on the middle shelf of the fridge cabinet or the middle basket of the freezer, where it can be read easily. Leave overnight, the temperature in the fridge should be between 2˚C and 5˚C and -18˚C or lower in the freezer. See 'Adjusting the temperature'.



Where to store your food in the fridge

Cool area

This is where to store foods which will keep longer if they are kept cool. Milk, eggs, yogurt, fruit juices, hard cheeses, eg. cheddar. Opened jars and bottles of salad dressings, sauces and jams. Fats, eg. butter, margarine, low-fat spreads, cooking fats and lard.

Coldest area: 0°C to 5°C

This is where foods which must be cold to keep them safe should be kept:

- Raw and uncooked foods. These should always be wrapped.
- Pre-cooked chilled foods, eg. ready meals, meat pies, soft cheeses.
- Pre-cooked meats eg. ham.
- Prepared salads (including pre-washed chopped, pre-packed mixed green salads, rice, potato salad etc).
- Desserts, eg. fromage frais, home-prepared food and leftovers or cream cakes.

Salad bin

This is the most humid part of the fridge. Store vegetables, fruit, fresh salad items, eg. unwashed whole lettuce, whole tomatoes, radishes, etc here.

WE RECOMMEND THAT ALL PRODUCE KEPT IN THE SALAD BIN IS WRAPPED.

NOTE: ALWAYS WRAP AND STORE RAW MEAT, POULTRY AND FISH ON THE LOWEST SHELF AT THE BOTTOM OF THE FRIDGE. THIS WILL STOP THEM DRIPPING ONTO, OR TOUCHING OTHER FOODS.

DO NOT STORE INFLAMMABLE GASES OR LIQUIDS IN THE FRIDGE.

Noises inside the fridge freezer

If you have not owned a refrigerator or freezer before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

Gurgling, whooshing

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your fridge freezer.

Humming, purring or pulsating

This is the compressor motor working, as it pumps the refrigerant around the system.

Shopping for chilled foods

Don't buy in your lunch hour!

Unless you have a fridge at work to keep the food cold in the afternoon. Leaving food in your car or at room temperature for a prolonged period of time could raise food temperature to the level at which harmful bacteria grow.

USING YOUR FRIDGE FREEZER

Keep chilled foods together

When you are going around the supermarket and when you are travelling home if you keep all the chilled foods together they will help to keep each other cold.

Use a cool bag

Special insulated bags can be bought from most supermarkets and hardware shops. These keep food cold for longer, but are only for getting chilled foods home, not storing it.

Unwrap as soon as you get home

Always unpack and place chilled foods in the fridge freezer before storing dry food-stuffs.

Shopping for frozen foods

When you are buying frozen food, look at the storage guidelines on the packaging. You will be able to store each item of frozen food for the period shown against the 4 star rating. This is usually the period stated as 'Best Before', on the front of the packaging.

Choose packs carefully

Take a quick look at the frozen food package and make sure it is in perfect condition.

Purchase frozen food last

Always buy frozen products last on your shopping trip or visit to the supermarket.

Keep frozen foods together

When you are going around the supermarket and when you are travelling home, if you keep all the frozen foods together they will help to keep each other cold.

Store food straight away

Don't buy frozen food unless you can freeze it straight away. Special insulated bags can be bought from most supermarkets and hardware shops. These keep frozen food cold for longer.

Thawing frozen food

For some foods, thawing before cooking is unnecessary. Vegetables and pasta can be added directly to boiling water or steam cooked. Frozen sauces and soups can be put into a saucepan and heated gently until thawed.

Tips for keeping food perfect in the fridge freezer

Leave space around food

This will allow cold air to circulate around the fridge freezer. It will also mean the fridge freezer doesn't have to use so much power.

Wrap up food!

To prevent transfer of flavours and drying out, food should be separately packed or covered. Fruit and vegetables need to be wrapped.

Let pre-cooked food cool properly

Always let pre-cooked food cool down before you put it in the fridge freezer. This will stop the internal temperature of the fridge freezer from rising.

Shut the door

To prevent cold air escaping, limit the number of times you open the door. When returning from shopping, sort foods to be kept in your fridge freezer while the door is closed.

Preparations for freezing

- Leave cooked food to cool completely.
- Chill food in the fridge before freezing if possible.
- Consider how you want to cook the food before freezing it.
- Don't freeze food in metal containers as you may want to microwave it straight from the freezer.
- Use special freezer bags available from supermarkets, freezer film, polythene bags, plastic containers, aluminium foil (heavy grade only, if in doubt, double wrap). Don't use aluminium foil for acidic foods (such as citrus fruits). Don't use thin cling film or glass. Don't use used food containers (unless cleaned thoroughly first).
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of 'air space' when freezing liquids, to allow for expansion.
- You can use the space in the fridge freezer most efficiently if you freeze liquids (or solids with liquids, such as stew) in square blocks. This is known as 'preforming'. Pour the liquid into a polythene bag which is inside a square sided container. Freeze it like this, then remove it from the container and seal the bag.

USING YOUR FRIDGE FREEZER

Freezing fresh foods

The golden rules

Use quality food and handle it as little as possible. Freeze food in small quantities, it freezes faster, takes less time to thaw and enables you to eat it in the quantity you need.

Freezing fresh foods

First, estimate the amount of food you will be freezing. Turn the thermostat dial to the maximum setting which makes your freezer colder (approx -28°C), it will therefore freeze quicker and keep in the goodness. However you should use it sparingly to conserve energy. Remember to reset the thermostat dial to the normal setting when you have finished freezing fresh foods.

TO FREEZE

A loaf of bread A small casserole	not required.
Up to 2lb/900gm	2 hrs. before placing food in freezer and 4 hrs. after placing food in freezer.
Over 6lb/2.7kg	6 hrs. before placing food in freezer and 12 hrs. after placing food in freezer.
Maximum of 6.6 lb/3 kg	24 hrs. before placing food in freezer and 24 hrs. after placing food in freezer.

What not to freeze

Bananas, pomegranates, pears, carbonated liquids as they can explode or anything in a glass container, as these may crack.

NOTE: Do not store inflammable gases or liquids in the freezer.

To thaw

1 Cover food loosely.
2 Thaw at room temperature. Don't forget that thawing in a warm area encourages the growth of bacteria.
3 Always make sure there are no ice crystals in the food before cooking, particularly with meat. These crystals indicate that the food is not fully thawed. They result in lower temperatures when cooking. Lower cooking temperatures may not destroy dangerous bacteria.
4 Cook food as soon as possible after thawing.
5 Drain off and throw away any liquid lost during thawing.

Oven thawing

Many microwaves and ovens have thaw settings. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.

Safety tips

- Never re-freeze anything that has thawed out unless you cook it again, to kill off harmful bacteria.
- Never re-freeze thawed shellfish.

Useful tip

Re-seal packs properly after removing items. This prevents drying or 'freezer burn' and a build up of frost on any remaining food.

Label everything

- Many foods look the same when frozen, so careful labelling will help avoid forgetting what an item is. Storage times being exceeded could cause food poisoning.
- You can buy special freezer tape for use in low temperatures This tape is available in white, so you can use it to write the items contents on. You can buy special freezer labels and pens. Labels come in different colours which can help you use your freezer effectively. For instance you could colour code meat red and vegetables green. Using a different colour label for each quarter of the year will help you rotate your frozen food more efficiently.
- Write the contents and date. If you are really organised add the weight and notes on cooking such as 'thaw first', or 'cook from frozen' and keep a separate 'log-book' of what is in each drawer. This will save opening the door and searching around unnecessarily.

Recommended storage periods (when frozen from fresh)

Fruit syrup or sugar packed fruit	up to 12 months
Open frozen or puréed fruit	up to 18 months
Fruit juices	up to 6 months
Lamb	up to 10 months
Beef	up to 10 months
Pork	up to 6 months
Veal	up to 6 months
Minced meat	up to 3 months
Cured meats	up to 2 months
Sausages	up to 3 months
Packed bacon	up to 3 months
Smoked bacon/ chops/ gammon steaks	up to 2 months
Unsmoked bacon/ chops/ gammon steaks	up to 1 month
Chicken	up to 8 months
Duck	up to 5 months
Goose	up to 5 months
Turkey	up to 6 months
White fish	up to 5 months
Oily fish including salmon	up to 2 months
Smoked salmon	up to 3 months
Caviar	don't freeze
Shellfish	up to 1 month
Butter	up to 6 months
Cheese	up to 6 months
Suet	up to 6 months
Cream - double/ whipping	up to 3 months
Eggs - only freeze separated	up to 10 months
Milk	up to 1 month

REVERSING THE DOOR SWING

The door of your fridge freezer can be reversed.

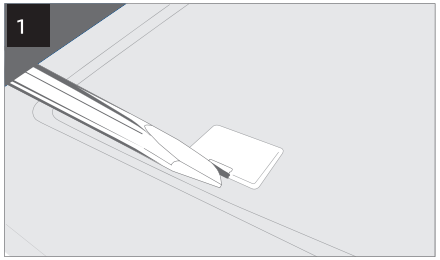
- Ensure the fridge freezer is unplugged and empty.
- We recommend you have someone to assist you.

Tools required

- Phillips style screwdriver.
- Flat bladed screwdriver.
- 8mm socket or spanner.
- 10mm socket or spanner.

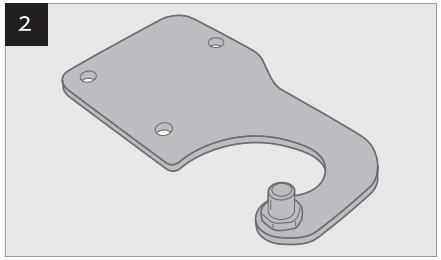
When trying to gain access to the base of the fridge freezer, do not tip it back at more than a 45° angle. Rest the fridge freezer on soft foam packaging or similar material to avoid damaging the back of the appliance

1



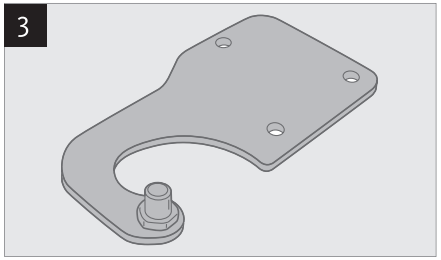
Remove the four blanking plates from the top of the fridge freezer with a flat bladed screwdriver. Remove the screws underneath with a Phillips screwdriver.

2



Use the 8mm socket or spanner to remove the three bolts above the door hinge. Lift off the bracket. Remove the fridge door.

3



Remove the pin from the bracket and replace it into the same hole from the other side.

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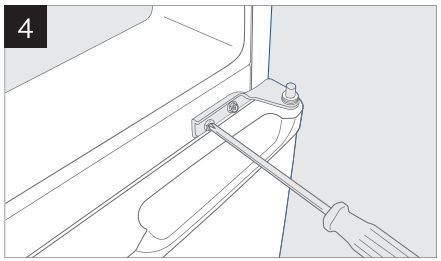

Remove the middle hinge using the 8mm socket or spanner. Take care not to lose the spacer if fitted. Lift the freezer door off the bottom hinge.

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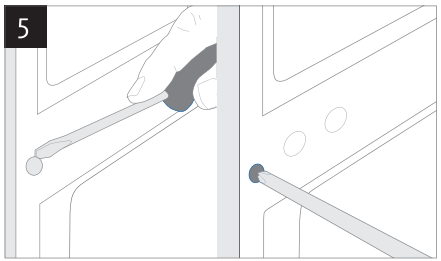

Remove the blanking plates and screw cover. Remove screw and replace screw on the opposite side.

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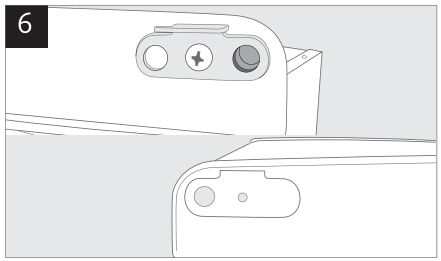

Remove the hinge insert plate from the bottom of the fridge and freezer doors. Replace the plate on the opposite side.

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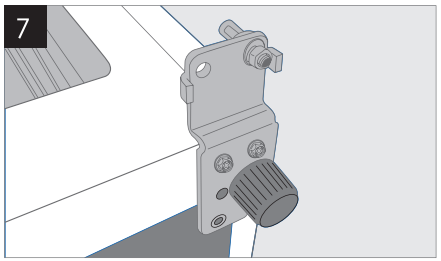
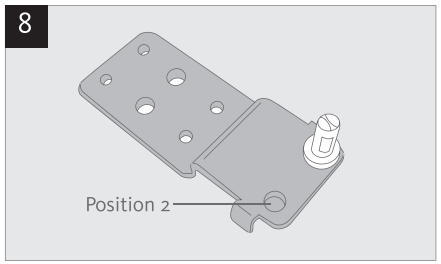


Tilt the fridge freezer back, no more than 45°, to access the bottom hinge and feet. Remove the feet and the bolts securing the right hand hinge plate and the left hand fixing plate.

8



Remove the hinge pin from position 1 and replace it in position 2. Place the hinge on the opposite side of the cabinet, secure it with the three bolts, and screw in the foot into position.

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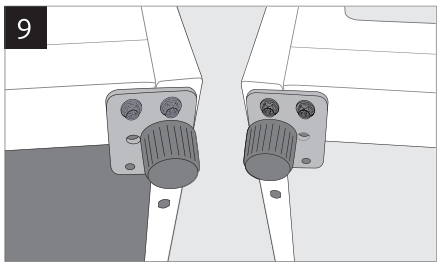

Place the fixing plate on the opposite side of the appliance, secure it with the three bolts, and screw the foot into position.

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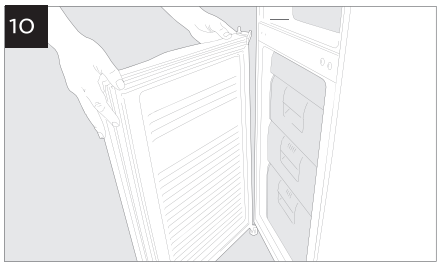

Replace doors and brackets in reverse order.

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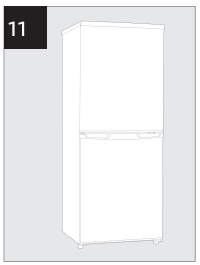


If the door seals do not fit against the cabinet, on any side, warm the seal with hot water and tease it into position. This can be done using a hair dryer but care must be taken not to overheat the seal or burn your hands.

Check both doors are aligned horizontally and vertically and that the seals are closed on all sides before finally tightening hinge bolts. Replace the lid and screws.

CLEANING

Cleaning inside the fridge freezer

The refrigerator should be cleaned every month. You should clean the refrigerator internally with a weak solution of bicarbonate of soda. Rinse with warm water using a wrung-out sponge or cloth. Wipe the fridge freezer dry before replacing the food. Wash the baskets and shelves in warm soapy water. Ensure they are completely dry before replacing in the fridge freezer. Plug in and switch on the mains supply.

Cleaning the outside of the fridge freezer

Use standard furniture polish to clean the fridge freezer exterior. Make sure that the doors are closed to prevent polish getting on the magnetic door seal or inside. The grille of the condenser at the back of the fridge freezer and the adjacent components can be vacuumed using a soft brush attachment.

Cleaning tip

Clean when food stocks are low.

MAINTENANCE

Defrosting

The fridge freezer is controlled by a tmer and can defrost automatically. The defrost water flows down to the evaporating tray which is located at the top of the compressor, and evaporates automatically.

Moving your fridge freezer

Location

Do not place your fridge freezer near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight.

Levelling the fridge freezer

Make sure the fridge freezer is level. Use the rotating levelling feet at the front. If the fridge freezer is not level, the doors and magnetic seal alignments will be affected.

Do not turn on the fridge freezer for four hours

After the fridge freezer is in place, it needs to be left for four hours. The coolant fluid needs time to settle.

Installation

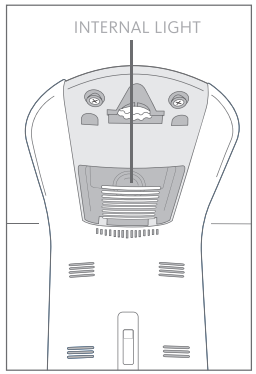
Don't cover or block the vents or grilles of your appliance.

Servicing

Repairs and maintenance of the appliance should only be performed by an authorised, qualified technician.

Changing the internal light

1. Before carrying out the bulb replacement, always switch off the fridge freezer and disconnect the electrical supply.
2. Use a cross-head screwdriver to take the two screws out.
3. Remove the light cover.
4. Unscrew the light bulb.
5. Replace with a new bulb (10 w) that is the same size and shape as the previous one.
6. Replace the light cover.
7. Re-connect your fridge freezer to the electrical supply and switch on.



TROUBLESHOOTING

The fridge freezer is not working

Check it is plugged in and switched on. Check that the fuse in the plug has not blown. Plug in another appliance, such as a lamp, to see if the socket is working. The fridge freezer should be placed in a well ventilated room with an ambient temperature of between 16°C and 43˚C

Condensation appears on the outside of the fridge freezer

This may be due to a change in the room temperature. Wipe off any residue or moisture.

Noises

You may hear some unusual noises from time to time. See "Noises inside the fridge freezer" on page 5.

If you are not able to identify and eliminate the faults according to the above recommendations, contact the customer service department, advising the model number of the appliance which is shown on the back of the rating label.

Do not attempt to repair your fridge freezer yourself as it might endanger you and others.

Tips

If the fridge freezer won't be used for a long period of time switch it off, unplug and clean it. Leave the door open to prevent the formation of mildew and smell.

Power cut

If the internal temperature of the freezer compartment is -18°C or less when the power returns, your food is safe. The food in your fridge freezer will remain frozen for approx 16 hours with the door closed.

TECHNICAL SPECIFICATIONS

Model	MC55224FF - MC55224FFS
Rated Voltage (V)	220-240
Rated Frequency (Hz)	50
Energy Class	A +
Gross Volume (Litres)	229
(Cubic Feet)	8.09
Weight (Kg)	53
Product Dimension h/w/d (cm)	168.7 / 55.4 / 55.1
Sound Decibel Rating (dB[A])	45
Refrigerant	R600a
Freezing capacity / 24 hours (Kg)	3

The policy of Fridgemaster is one of continuously seeking new ways of improving its products. Therefore the Company reserves the right to change the specifications of items illustrated and described, at any time.

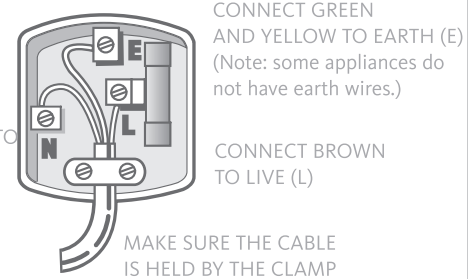
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED.
This appliance is fitted with a fused three pin plug to BS 1363 which will be suitable for use in all houses fitted with sockets to current specifications.

If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid a possible shock hazard, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here.


CONNECT GREEN AND YELLOW TO EARTH (E) (Note: some appliances do not have earth wires.)
CONNECT BLUE TO NEUTRAL (N)
CONNECT BROWN TO LIVE (L)
MAKE SURE THE CABLE IS HELD BY THE CLAMP
E
L
N

The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured Green and Yellow MUST be connected to the terminal which is marked with the letter E (Earth) or symbol ⏚ or coloured Green. The wire which is coloured Blue MUST be connected to the terminal which is marked with the letter N or coloured Black. The wire which is coloured Brown MUST be connected to the terminal which is marked with the letter L or coloured Red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug.

Use a 13 Amp BS1362 fuse, only BSI or ASTA approved fuses should be used. If you are in any way unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug, the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.

This appliance complies with the following EEC Directives: 73 / 23 EEC (Low Voltage Directive) 89 / 336 EEC (EMC Directive).

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For further information please contact
the Fridgemaster Technical Helpline on:
0845 0508536

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

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